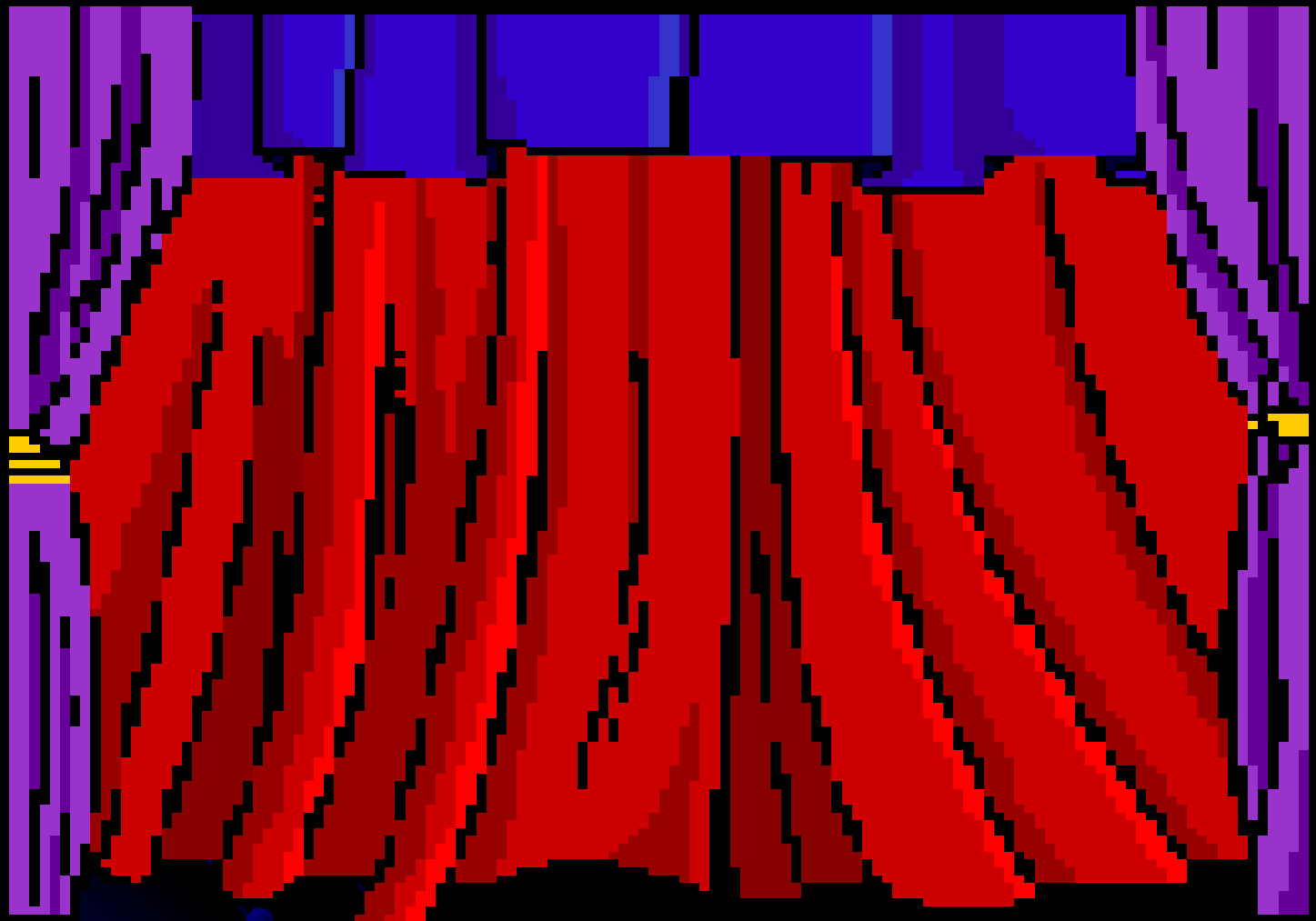
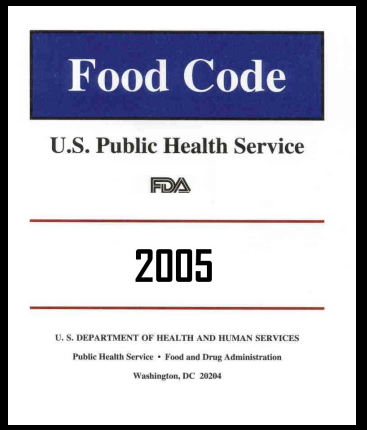
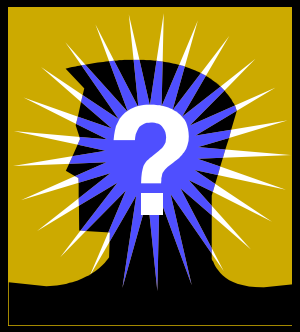


PREVENTION OF DISEASE
NEHC
PROMOTION OF HEALTH

WHY?

- Current based on 1997 FDA Food Code
- New Science = New Rules
- Latest FDA Food Code 2005
- Stay consistent with national standards

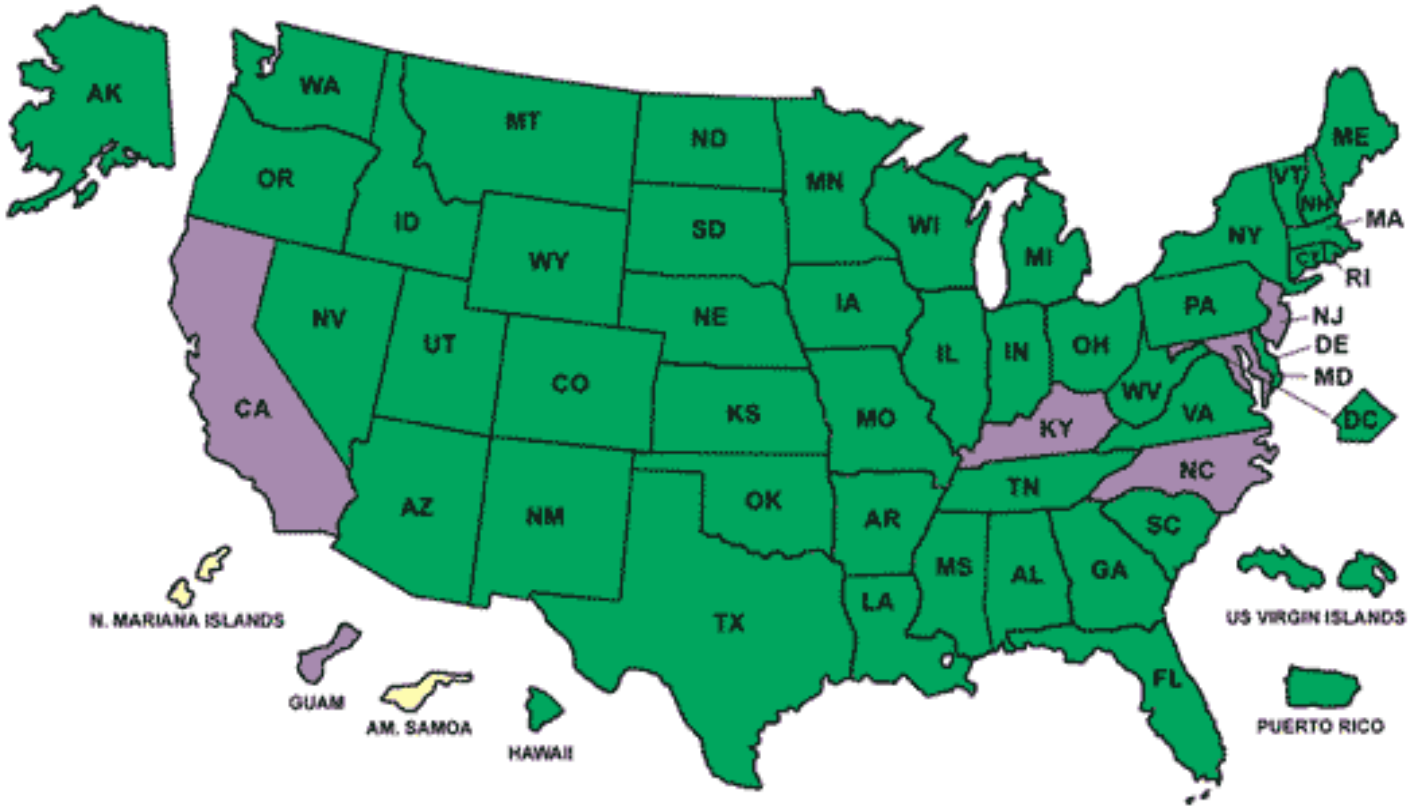




WHY?

- Greater guidance
- Changes in temperatures
  - Cooking and Holding
- New Emerging pathogens
- Since 9-11 Food Security issues

States And Territories That Have Adopted The Food Code

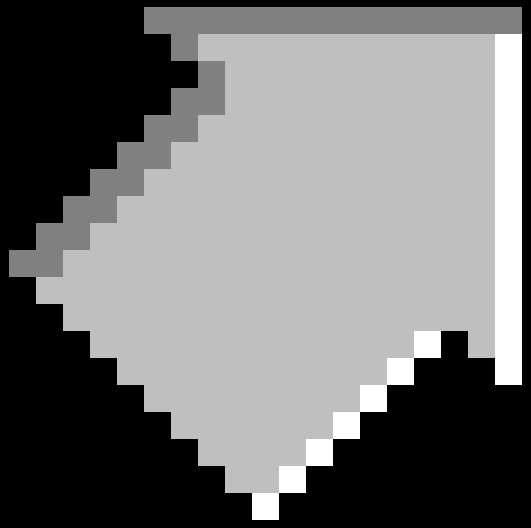


HAVE ADOPTED THE FOOD CODE (48)

HAVE NOT ADOPTED THE FOOD CODE; RULEMAKING IN PROGRESS (6)

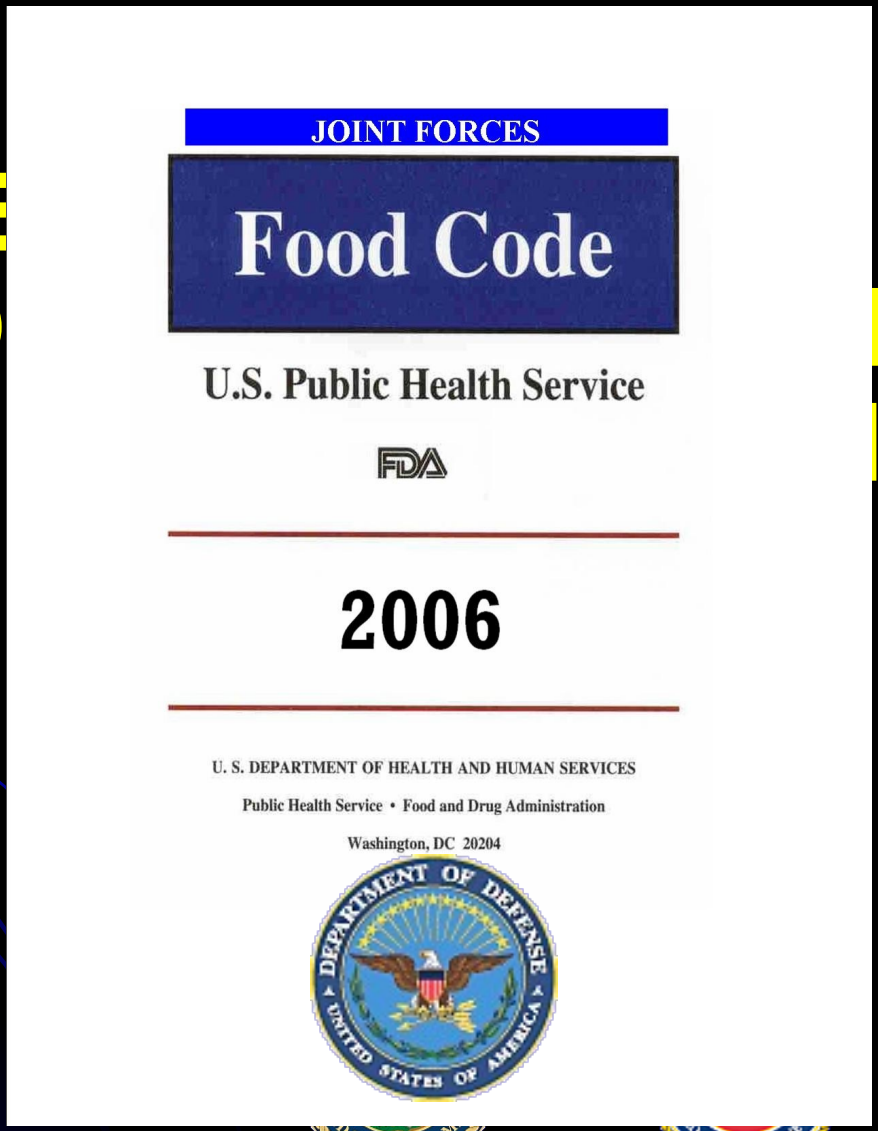
DID NOT RESPOND TO SURVEY; RULEMAKING STATUS UNKNOWN (2)

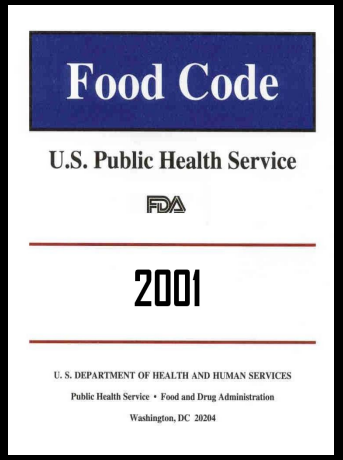
December 1, 2004



LONG RANGE GOAL

ONE TO A JO ETY



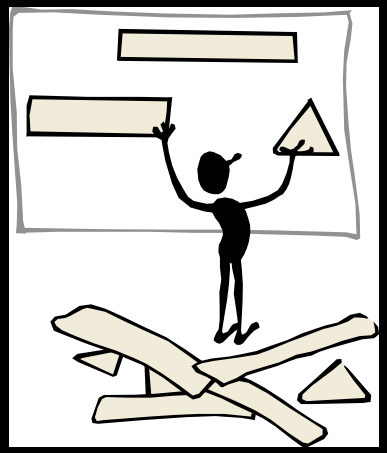


CHANGES

- Major Food Allergens
- Big “5” highly Contagious Diseases
- Personal Hygiene
- 6 Hours Hold Food of temp control

CHANGES

- Added and improved definitions
- Clarified other provisions regarding intent
- In-depth HACCP procedures (How To)



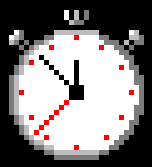
New Defined Terms

- **"Balut"** ..an embryo inside a fertile egg
- **“Disclosure"** a written statement identifying raw or undercooked animal foods
- **“Egg"** .. shell egg of avian species..
- **"Enterohemorrhagic *Escherichia coli*"** (EHEC) ..causes bloody diarrhea
- **"Exclude“ ..**modified

New Defined Terms Continued:

- **“Handwashing Sink”**
- **“Health practitioner”**
- **"Juice“**
- **“Major Food Allergen”**
- **“Potentially Hazardous Food” (Time/Temperature Control for Safety Food)”**
- **“Reduced Oxygen Packaging”**

PHF vs PHF-TFC



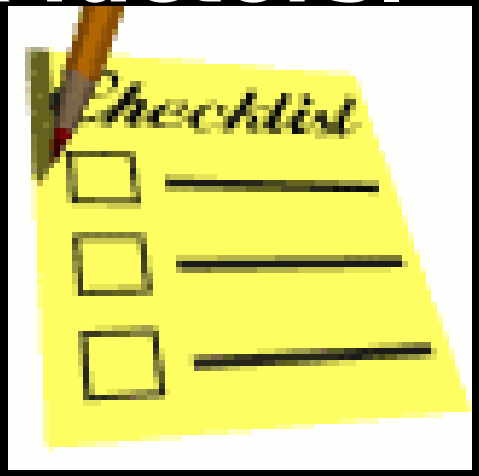
a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation

Management Focus

PREVENTIVE v REACTIVE

Management Focus

- **"Purposeful incorporation of SPECFIC ACTIONS or PROCEDURES into operation to attain CONTROL over foodborne illness risk factors."**

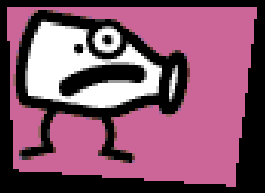


Conducting Risk Based Inspections

FREQUENCY

- TIE FREQUENCY TO FACILITY RISK

RISK CATEGORY	DESCRIPTION	FREQUENCY #/YR
1	Examples include most convenience store operations, hot dog carts, and coffee shops. Establishments that serve or sell only pre-packaged, nonpotentially hazardous foods (non time/temperature control for safety (TCS) foods). Establishments that prepare only nonpotentially hazardous foods (nonTCS foods). Establishments that heat only commercially processed, potentially hazardous foods (TCS foods) for hot holding. No cooling of potentially hazardous foods (TCS foods). Establishments that would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.	1
2	Examples may include retail food store operations, schools not serving a highly susceptible population, and quick service operations. Limited menu. Most products are prepared/cooked and served immediately. May involve hot and cold holding of potentially hazardous foods (TCS foods) after preparation or cooking. Complex preparation of potentially hazardous foods (TCS foods) requiring cooking, cooling, and reheating for hot holding is limited to only a few potentially hazardous foods (TCS foods). Establishments that would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors is achieved and documented.	2
3	An example is a full service restaurant. Extensive menu and handling of raw ingredients. Complex preparation including cooking, cooling, and reheating for hot holding involves many potentially hazardous foods (TCS foods). Variety of processes require hot and cold holding of potentially hazardous food (TCS food). Establishments that would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.	3
4	Examples include preschools, hospitals, nursing homes, and establishments conducting processing at retail. Includes establishments serving a highly susceptible population or that conduct specialized processes, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.	4



ALLERGENS

"Major food allergen" means:

Milk, egg, fish (such as bass, flounder, cod, crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, and soybeans; or

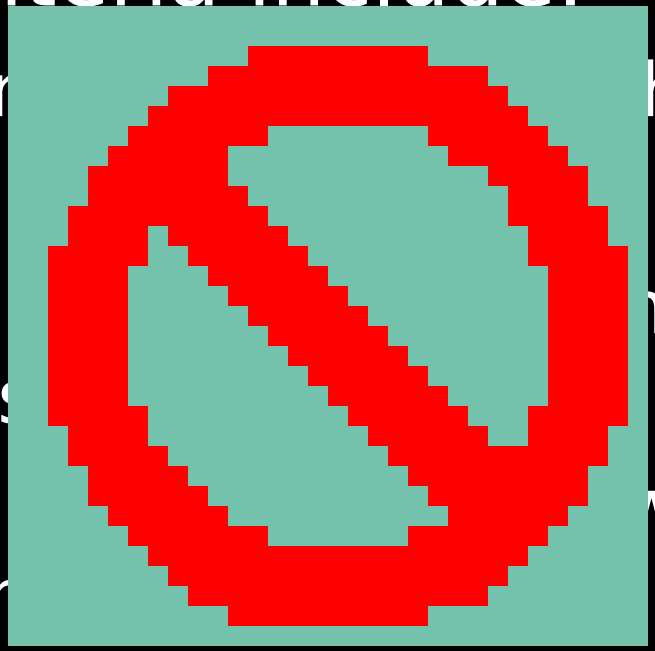
A food ingredient that contains protein derived from a food, as specified above.

Handwashing

- Amended to update proper sequence for handwashing procedure
- Guidance added for avoiding recontamination of the hands, after handwashing
- *“To avoid recontamination….food employees may use disposable paper towels or similar… when touching surfaces such as:*
  - *manually operated faucet handles… or*
  - *the handle of a restroom door”*.

No Bare Hand Contact with RTE Food 3-301.11(D)

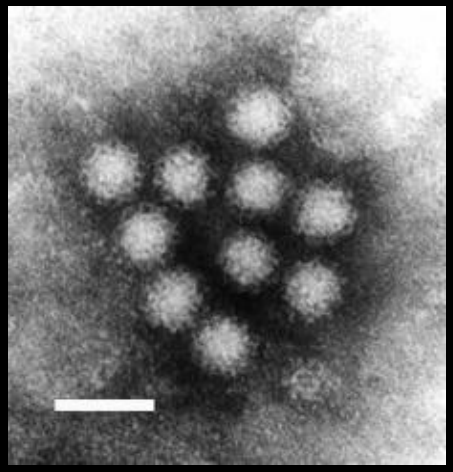
- Added criteria include:
  - a written h policy
  - docume ng program
  - docume mployee handwas
  - docume wo or more control r
  - documentation of corrective actions taken

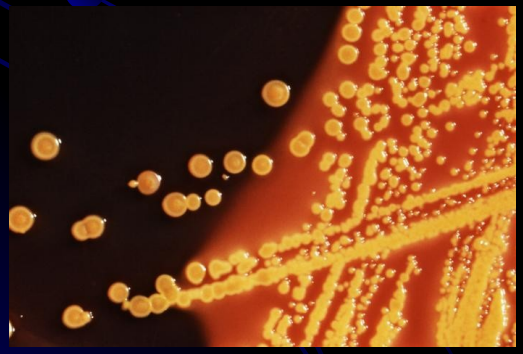


Employee Health

- Chapter 1 gives limited guidance on handling of ill workers
  - More of an issue with civilian employees then military
- Medical Pre-Screening
  - Is it effective?
  - Time consuming

THE "BIG FIVE" PATHOGENS listed in the Food Code



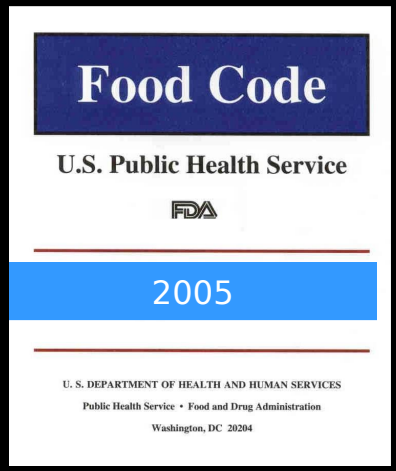


Source: CDC

- **Norovirus**
- *Salmonella* Typhi
- Hepatitis A Virus
- *Shigella spp.*
- Enterohemorrhagic or Shiga toxin-producing *E.coli*

Revised Employee Health

- Responsibility of the Food Employee & Manager & Reporting Requirements
- Exclusion and Restriction guidelines
- Removal from Exclusion and Restriction

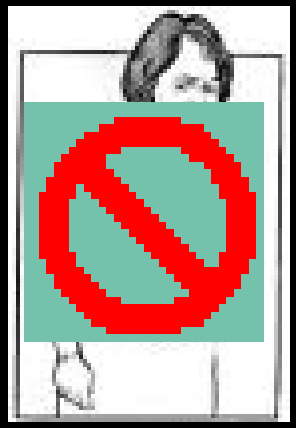


Employee Health

- Identifies responsibilities of the person in charge, conditional employees, food employees, and all employees

Employee Health

- Revises basis for excluding and restricting employees
  - Symptoms only (no Diagnosis)
  - Diagnosis w/ any of the 5 listed pathogens (with or without symptoms)
  - Exposure to any of the 5 listed pathogens

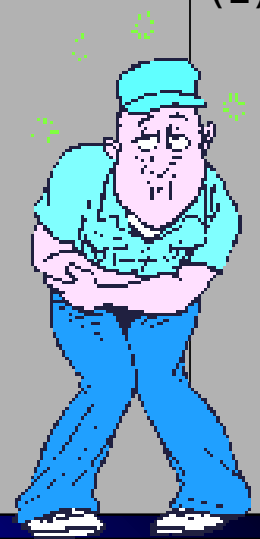


Employee Health

- Revised rationale for reinstating excluded or restricted employees
  - Symptoms cease; or
  - Laboratory tests; or
  - Written statement (clearance) by a medical practitioner

New Tools: Annex 3: Corresponding Tables provide information on releasing excluded or

Symptom	EXCLUSION/ OR RESTRICTION		Removing symptomatic food employees from exclusion or restriction	RA Approval Needed to Return to Work?
	Facilities Serving a HSP	Facilities not serving a HSP		
Vomiting	**Exclude** 2-201.12(A)(1)	**Exclude** 2-201.12(A)(1)	When the excluded food employee has been asymptomatic for at least 24 hours or provides medical documentation (2-201.13(A)). ***Exceptions:*** *If Diagnosed with Norovirus, HAV, Shigella spp., E.coli O157:H7 or other EHEC, or typhoid fever (S. Typhi) (see Table #1b & #2)*	No if not diagnosed



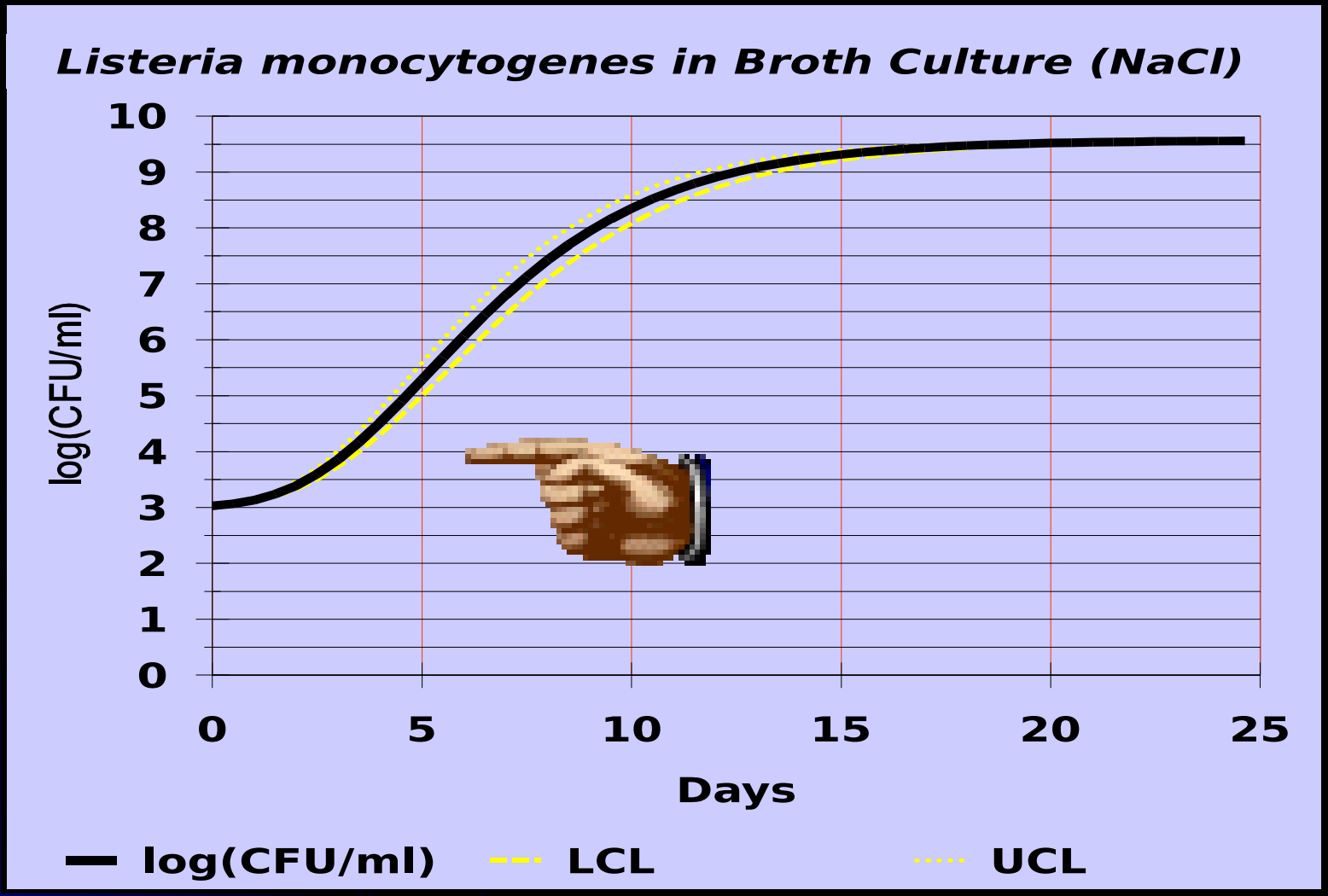
LEFTOVERS

- Food previously prepared and ready to eat
- Risk = the potential growth of Listeria
- Operational Commitments = >Safety Margin

LEFTOVERS

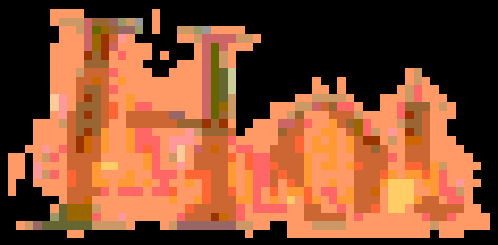
- FDA will allow leftovers to be “used by” up to 7 days if kept at 41ºF or below
- Chapter 1 allows leftovers to be “used by’ **24** hours from time of prep at 41ºF
- Proposal: Change “use by” to allow for leftovers to be retained for service for up to **72** hours if kept at 41ºF or below

LEFTOVERS


Listeria monocytogenes in Broth Culture (NaCl)
log(CFU/ml)
10
9
8
7
6
5
4
3
2
1
0
0
5
10
15
20
25
Days
log(CFU/ml)
LCL
UCL

HOT HOLDING

- 140F LOWERED TO 135F



MINIMUM HOLD TIME

- Time required for holding roast and corned beef at the required temperature.

130F 121min

112min

130F

REHEATING

- NO NEED TO REHEAT TO 165F FOR IMMEDIATE SERVICE TO ORDER

TIME

- **TIME AS A PUBLIC HEALTH CONTROL**

1. WRITTEN PROCEDURES APPROVED BY THE PMA
2. FOOD MUST BEGIN @ 41F OR<
3. TEMP MUST NEVER EXCEED 70F @ WARMEST LOCATION
4. MARK FOOD WITH DISCARD TIME

TIMELINE

1. Proposal-Rough Draft
2. Rough Draft to Task group for comments
3. Adjudicate Comments
4. Revise Draft
5. Send revision to broader peer review
6. Finalize document send for higher authority approval

PMT SCHOOL

NAVSEA

MSC

MARINE CORPS

NAVSUP

OTHERS?

QUESTIONS